

ORGANIC PASTURES RAW CREAM RECALL ANNOUNCED BY CDFA

Consumers urged to dispose of product due to bacterial contamination

SACRAMENTO, September 11, 2008 – Grade A raw cream produced by Organic Pastures of Fresno County –product with the code date SEP 12—is the subject of a statewide recall and quarantine order announced by California State Veterinarian Dr. Richard Breitmeyer. The quarantine order came following the detection of campylobacter bacteria in the cream. The detection was confirmed this morning.

Campylobacter is one of the most common causes of food-borne illness in the United States. At this point, no illnesses have been reported. People with symptoms who consumed this product should consult their physicians.

Under the recall, Organic Pastures Grade A raw cream labeled with a SEP 12 code date is to be pulled immediately from retail shelves and consumers are strongly urged to dispose of any product remaining in their refrigerators.

According to the Centers for Disease Control website:

“Most people who become ill with campylobacteriosis get diarrhea, cramping, abdominal pain and fever within two to five days after exposure to the organism. The diarrhea may be bloody and can be accompanied by nausea and vomiting. The illness typically lasts one week. Some infected persons do not have any symptoms. In persons with compromised immune systems, Campylobacter occasionally spreads to the bloodstream and causes a serious life-threatening infection.”

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